

Charlotte Quay Dinner Menu

SNACKS

Smoked almonds €4.5

House marinated Gordal olives €4.5

Carlingford oyster, mignonette sauce €4 / each

STARTERS

Burrata, Heirloom tomato salad, courgettes, olives €15

Roaring bay mussels, garlic, white wine, cream, sourdough €15

Chorizo and Manchego croquettes, confit cherry tomatoes €15

Crab on toast, pickled cucumber, brioche €17

Crispy Calamari, lemon aioli €16

Gambas, garlic, chili, white wine, sourdough €16

MAINS

Spinach and Ricotta gnocchi, green asparagus, peas €27

Free range Chicken schnitzel, summer potato salad, sauce gribiche €31

Pan fried seabream, yuzu and goatsbridge trout caviar beurre blanc, pok choi €32

Meatballs marinara, linguini €29

Plaice, brown butter, mussels, shrimps, samphire €36

McLoughlin's dry aged 10oz Ribeye steak, pepper sauce, rocket, fries €43

SIDES €6.50

Rocket and Parmesan salad

Sauteed greens, romesco, smoked almonds

Fries, aioli

Origin of Beef—Ireland

Please inform your server if you have any dietary requirements.

Discretionary 12.5% service charge on parties of six or more. 100% of all tips go directly to staff.